





Quest®'s Pumpkin Pie Pancakes



This recipe was developed by <u>Quest® Nutrition</u>, an HG partner!

1/4th of recipe: 220 calories, 3g total fat, 440mg sodium, 37g carbs, 9g fiber, 3g sugars, 27g protein

Prep: 10 minutes **Cook:** 15 minutes



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Ingredients

Topping
1 Cinnamon Roll Quest Bar®

<u>Batter</u>

2 1/2 scoops (75g) Quest® Vanilla Milkshake Protein Powder® 1/4 cup coconut flour

1/4 cup oat flour

2/3 cup egg whites

1/4 cup canned pure pumpkin 2 tbsp. granulated zero-calorie sweetener

3/4 cup unsweetened almond milk

1 tsp. cinnamon 1 tsp. baking powder

Dash salt

Syrup 1/4 cup canned pure pumpkin 1/3 cup nonfat cottage cheese

2 tbsp. sugar-free maple syrup

3 tbsp. granulated zero-calorie sweetener

1/2 tsp. cinnamon

Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

To make the topping, break Quest Bar® into pieces, and place on the sheet. Bake for 3 - 4 minutes. Remove and let cool.

In a mixing bowl, combine batter ingredients, and mix well.

Spray a medium skillet with nonstick spray, and bring to medium heat. Cook silver-dollar-sized pancakes until cooked through and golden brown on both sides.

Combine syrup ingredients in a blender, and blend until smooth. Pour over pancakes, and finish with topping.

MAKES 4 SERVINGS

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